



# THE WILD BEER CO

## Shnoodlepip | 6.5%

A pink peppercorn saison barrel aged in red wine barrels then blended on top of fresh passionfruit and hibiscus. A yearly release which builds a lot of excitement around the brewery in the run up to brewing and blending - plus the brewery smells amazing as 10kg of peppercorns are ground to be added in the kettle.



### Ingredients

Barley  
Lager Malt, Carared, Oats  
Hops  
Saaz, Dana  
Yeast  
Mixed Culture

### Experience

Apearance  
Brilliant pink, tight head  
Aroma  
Pink peppercorns and Passion fruit, light vineous character  
Flavour  
Bitter hibiscus and sweet passion fruit, touch of acidity and barrel  
Finish  
Dry tannins and pepper

### Stats

ABV 6.5  
IBU 10  
SRM 14  
Plato 12

### Packaging

Bottle 750ml  
Keg 30L  
Volumes of co2 2.4-2.6

### Unique Aspect

A three way, trans continental collaboration between our resident American Brett, English Mark Tranter from Burning Sky and Kiwi brewer Kelly Ryan of Fork Brewing. Bringing different aspect of their brewing arsnaal to create something transcendent. If you type Shnoodlepip into the urban dictionary you'll find that the name is pretty appropriate - it means fucking awesome!

### Food Pairings

With fruit, spice and herbaceous elements, Shnoodlepip is a fantastic food beer. Cutting acidity for richness, pepper to match any spices, hibiscus to counterpoint a myriad of flavours. On the first brew day we rubbed steaks in the pink peppercorns - as such the beer makes an excellent accompaniment to medium rare steak.

Allergens: malted barley

DRINK WILDLY DIFFERENT